

Bread

**Artisan Bread in Five Minutes a Day:
the discovery that revolutionizes home baking**
by Jeff Hertzberg 641.815 H444A

**The Bread Book: More than 200 recipes and
techniques for baking and shaping perfect breads,
sweet and savory muffins, rolls, buns, biscuits and
pizzas**
by Betsy Oppenner 641.815 OP5B

**The Bread Bible: Beth Hensperger's 300 favorite
recipes**
by Beth Hensperger 641.815 H398B

**United States of Bread: Our nation's homebaking
heritage from sandwich loaves to sourdough**
by Andrenne Kane 641.815 K131U

Online

Baker Bettie Intro to Bread Making: The basic
process
Seven basic steps for making bread - including an
instructional video.
[https://bakerbettie.com/intro-bread-making-
basic-process/](https://bakerbettie.com/intro-bread-making-basic-process/)

Real Simple 8 essential Tips for Making Homemade Bread, According to Master Baker

Tips from Chef Dominique Moudart to make the
most out of your bread recipe
[https://www.realsimple.com/food-recipes/cooking-
tips-techniques/baking/homemade-bread](https://www.realsimple.com/food-recipes/cooking-tips-techniques/baking/homemade-bread)

The Spruce Eats How to Make Better Bread

Tips on how to improve your bread-making skills
[https://www.thespruceeats.com/how-to-make-
better-bread-1446703](https://www.thespruceeats.com/how-to-make-better-bread-1446703) and
<https://www.thespruceeats.com/breads-4162750>

Bon Appetit 10 Necessary Tips for Baking Simple Bread at Home

Ten tips for baking bread from Bon Appetit
Magazine
[https://www.bonappetit.com/story/uri-scheft-
bread-baking-tips](https://www.bonappetit.com/story/uri-scheft-bread-baking-tips)

